

INFORMATION LETTER

Not for
Publication

NATIONAL CANNERS ASSOCIATION

For Members
Only

No. 1277

Washington, D. C.

March 25, 1950

Repeal of New York City Tax Voted

The New York State legislature has approved a bill repealing that part of the state law which authorizes New York City to assess and collect a business privilege tax from companies which ship goods into the city without maintaining any office, resident salesmen, or stocks within the city.

With the active support of the Association of New York State Cannerymen, Inc., the bill was approved by the New York State Senate on March 15 and by the Assembly on March 20.

On the approval of Governor Dewey, the bill will deprive New York City of authority to assess and collect the tax from food processors or other businessmen unless they do maintain offices or stocks in the city.

However, the effect of the bill is not retroactive, and city authorities still will possess authority to continue to collect taxes for prior years. The tax has been in effect since 1939 (see INFORMATION LETTER of January 8, 1949, page 2; February 26, 1949, page 127; and May 24, 1949, page 213).

Railroads Employ Specialist To Reduce Freight Damage

A position as "Canned Goods Specialist" was created March 16 in the Association of American Railroads, which announces the appointment of Eugene J. Kraska to that post.

It is anticipated that Mr. Kraska will be instrumental in assisting the railroads and their patrons in reducing damage to canned foods, which in 1948 amounted to \$7,728,327, an increase of 20.4 percent over 1947, with a still further increase indicated for 1949.

Mr. Kraska is a graduate of the University of Minnesota, and is experienced in all cannery operations and canned foods sales. In 1946 he established a canned foods laboratory at Manitowoc, Wis. He operated this business until his appointment by the A.A.R.

Requests for Mr. Kraska's services should be addressed to Lewis Pilcher, executive vice chairman, Freight Claim Division, Association of American Railroads, 59 East Van Buren St., Chicago 5, Ill.

House Group Recommends Increase in USDA Funds

Appropriations for the U. S. Department of Agriculture for the fiscal year 1951 would exceed current year appropriations by \$32,704,094, under the omnibus appropriations bill, H. R. 7786, reported March 21 by the House Committee on Appropriations.

The Committee bill recommends appropriations of \$764,032,701 for USDA, exceeding 1950 appropriations but 5.5 percent below the President's budget estimate.

USDA and the Department of Interior were the only departments for which the House Appropriations Committee recommended funds in excess of 1950 appropriations. The Committee approved the full budget request of the Fish and Wildlife Service.

The Committee also approved the 1951 budget estimate of \$83,500,000 for the National School Lunch Program, matching 1950 appropriations.

The Committee trimmed \$2,960,800 from the Bureau of Entomology and Plant Quarantine, and reported that an investigation of that agency had disclosed "complete lack of advance planning of programs, a serious deficiency in control over and utilization of vehicles and other property, extremely inefficient utilization of manpower and other serious deficiencies in administration."

1950 Cannery Directory

A small number of questionnaire forms for the 1950 Cannery Directory still have not been returned to Association headquarters. Cannerymen are urged to indicate how their firms should be listed and to return these forms immediately.

Interdependence of All Men Cited by President Taylor

In contrast to the early days when each community was economically more or less independent, "the outstanding thing about our life today is our interdependence, our mutual need of one another," it was pointed out this week by N.C.A. President Henry Taylor.

"The central fact of our lives is the exchange of the things we produce and do not need for the things which we need and do not produce," he said. "If this power to exchange breaks down, what misery and want will exist in the midst of the means of producing abundantly!"

This was one reason for alarm about today's trends cited by Mr. Taylor in a principal address at the annual convention of the Cannerymen's League of California, March 20. A second cause for alarm, he pointed out, is that weakness from within may lead to destruction from without.

The "maintenance of our economic equilibrium depends on two things," he stated:

"The first is freedom, freedom to compete in the service of the people and the freedom of the people to reward with their patronage those who serve them best. Selfish and unscrupulous businessmen and labor leaders and politicians have done much to destroy this freedom. Our first task should be to restore it as quickly and as wisely as we can.

"The second thing is that freedom shall be used—so far as imperfect and ignorant human effort can approach the perfection of a living organism—that this freedom shall be used to insure that a diversity of effort shall achieve a unity of purpose—the common good.

"What are the fundamental laws of our economy, of our civilization? I think they are these two:

"That the well-being of each of us depends so intimately on the well-being of our fellow men and is so directly affected by changes in the common weal that we should not dare seek our selfish advantages at the expense of the common good, nor ask

(Please turn to page 136)

INSECTICIDES

Food and Drug Pesticide Tolerance Hearings

Following is a summary, prepared by Association Counsel and staff, of the proceedings at the FDA hearing on insecticide tolerances from March 13 through March 20, 1950.

The first testimony on citrus and sub-tropical fruit insects and diseases was presented at the FDA Insecticide Tolerance Hearings during the week March 13-17 by representatives of state agricultural experiment stations in Florida and California.

Florida provided 20 witnesses, some of whom discussed vegetable insects rather than citrus problems. California provided four witnesses, whose testimony was largely confined to citrus because their vegetable and fruit problems had already been discussed during the February sessions by Dr. William M. Hoskins.

W. M. Fifield, director of the University of Florida Agricultural Experiment Station at Gainesville, stated that residue tolerances should be established only for insecticides which have been proved to be dangerous to the consumer but not for any others. All usable insecticides should be included in the regulations so that a variety of chemicals will be available to the grower.

Dr. C. B. Noble, director of agricultural economics at the University of Florida, described the economic importance of Florida fruit and vegetable crops.

Dr. E. G. Kelsheimer, entomologist of the Vegetable Crops Laboratory, Florida Agricultural Experiment Station at Bradenton, discussed the insects which attack Florida sweet corn, tomatoes, cabbage, pepper, squash and strawberries and the insecticides which are necessary for their control. He emphasized the value of DDT as a control of the insects mentioned but also made clear that many other insecticides are of importance and are necessary. He also stated that almost all Florida vegetables are washed or cleansed in some manner prior to being processed.

Dr. Kelsheimer introduced a residue exhibit based upon field run analyses performed by H. P. Warrington on BHC, DDT, chlordane, parathion and lindane when used on various vegetables. BHC gave positive evidence of residue on celery while the lindane did not. DDT gave residues on celery which ranged from 8 to 20 ppm one week after application and 0.2 to 1 ppm on tomatoes. The lindane gave no off-flavor to the cooked celery or tomatoes which had been sprayed with it but chlordane did give a detectable odor to celery stalks although it left no residue which responded to test. Parathion when used on tomatoes resulted in residues ranging from 0.0

to 0.11 ppm. Broccoli heads sprayed with parathion had residues of 0.50 ppm one hour after application and 0.38 ppm seven hours later. Residues on leaves ranged from 1.46 ppm to 0.83 ppm. The witness said that off-flavor and odors caused by insecticides are more easily detected in processed foods than in fresh vegetables.

Dr. J. W. Wilson, entomologist at the Central Florida Experiment Station, Sanford, discussed and emphasized the need for insecticides to control the pests on cantaloupe, squash, cucumbers, peppers, celery, lettuce, escarole, cabbage, beans and sweet corn. He said that the principal insects which attack celery are aphids and several species of lepidopterous larvae belonging to the family noctuidae and red spider mites, while early blight is the most troublesome disease. Various fungicides and insecticides have been tested as controls of these problems and present recommendations include weekly applications of fermate and serlate with Triton B1956 as a spreader sticker. For aphid control one pound of 15 percent wettable parathion or one-half pint of 40 percent TEPP is added to each 100 gallons of fungicide spray. Toxaphene is used to control lepidopterous larvae and dusting sulfur is recommended for control of the red spider mites. Dr. Wilson introduced some toxaphene residue data after application to celery which ranged from 0.0 to 1.3 ppm depending upon rate and time of application.

N. C. Hayslip, associate entomologist, Everglades Experiment Station, Belle Glade, testified about the insects which attack beans, cabbage, celery, sweet corn, cowpeas, onions, peppers, potatoes, tomatoes, eggplants, lettuce, radishes, broccoli, Chinese cabbage, English peas and carrots. He recommended chlordane as a soil treatment for control of wireworms and mole crickets which attack celery; DDT for armyworms, tortricid and loopers; toxaphene for the serpentine leaf-miner; and DDT, parathion, lindane and TEPP for control of aphids. DDT emulsion appears to be the most satisfactory celery aphicide of any of the materials tested. There has been considerable wireworm control investigation at the Belle Glade Station and, to date, parathion, aldrin, lindane and chlordane have proved to be effective soil treatments for wireworm control.

Dr. D. O. Wolfenbarger, entomologist, University of Florida Sub-Tropical Experiment Station, discussed winter crops in South Florida, including potatoes, tomatoes, okra and sub-tropical fruits, including pineapple. He said that reduction in Florida pine-

apple production has been caused by climate, competition and the mealybug. Oil emulsions have been used to control the latter but have not been very efficient and cause some injury. Parathion shows much promise of giving good mealybug control with consequent increased production.

The first Florida pathologist to testify was Dr. J. M. Walter, plant pathologist of the Vegetable Crops Laboratory at Bradenton. Dr. Walter testified that fungicides are necessary for successful plant production and that the soil fumigants ethylene dibromide and DD are considered to be equally necessary. Among the fungicides being recommended at present are nabam, zineb, ziram, ferbam and neutral copper for control of diseases on beets, Brussels sprouts, eggplant, lettuce, spinach, turnips and other vegetable crops.

Dr. Walter had no residue data except on copper. He introduced an exhibit showing copper residues ranging from 0.06 ppm on unsprayed tomatoes to 3.14 ppm on sprayed plants. It was his opinion that fungicides when properly used would present no harmful residue problem.

Some tomatoes are washed and some are brushed by Florida canners. The washing is spraying with clear water. An incomplete study shows that the water washes away nearly all of any fungicidal residues which might be present.

Dr. G. D. Ruehle, vice-director in charge of the Sub-Tropical Experiment Station at Homestead, discussed diseases and control of potatoes, celery, grapes, strawberries, avocados, mangos and papayas. Celery late blight must be controlled in the seed bed if control in the field is to be expected. The damping off disease of celery can be most effectively controlled by application of dusts and sprays to the seedlings. Fermate, spergon, thiosan and cuprocid are recommended. Bordeaux mixture and ceresan although effective against damping off are injurious to the seedlings. Early blight of celery is controlled by dithane zinc, sulfate lime, parzate and other dithiocarbamates plus some use of copper A compounds. Dr. Ruehle said that for nutritional reasons, copper, zinc and manganese are necessary for successful production of sub-tropical fruits and can be supplied by foliage sprays.

Joffre C. David, economist and statistician for the Florida Fruit and Vegetable Association, outlined the size, significance and importance of the Florida sub-tropical fruit and vegetable industry and the need for insecticides to insure successful crop production.

Citrus testimony was begun by Robert C. Evans, secretary and general manager of the Florida Citrus Growers Commission, who delivered a general statement on the economics

of citrus growing. In the year 1948-49, the dollar value of Florida orange and grapefruit production was over \$127,000,000 and \$41,000,000, respectively. Of the Florida citrus crop, approximately one-third is sold as fresh fruit and two-thirds is processed.

Dr. R. L. Miller, director of research for the Plymouth Citrus Growers Association, testified that chemicals are necessary both from the nutritional and insect control standpoints to insure successful citrus production. He said that among the insecticides, fungicides and nutrients used in Florida citrus production are antimony, arsenic, boron, copper, cryolite, 2-4-D, DDT, dinitro phenol, iron, lime sulfur, manganese, nicotine, oil, parathion, selenium, sulfur and zinc. BHC and chlordane are used only occasionally but are essential at those times. They are used for the control of grasshoppers or pumpkin bugs on citrus, are not applied to mature fruit, and their residue problem is not important. Dr. Miller said that almost none of these chemicals as used in citrus production would present a residue problem. He said that arsenical residue analyses had disclosed only a trace in orange juice after heavy arsenical applications. In one test, 0.01 ppm to 0.06 ppm of arsenic was found after 17 applications at 10-day intervals. Juice from normally-sprayed trees would present almost no residue problem.

G. F. Westbrook, chief chemist of the Citrus Division of the Florida Agricultural Department, testified concerning arsenic residues. He said that upon the basis of extensive research by Florida officials it has been determined (1) arsenic on grapefruit does not constitute a health hazard, and (2) arsenic does not reduce the nutritional value of the fruit. Grapefruit sprayed with 3 pounds of arsenic disclosed a maximum residue of 0.3 ppm on the rind and 0.03 ppm in the juice. The arsenic instead of causing a loss of total sugars in grapefruit actually caused a slight increase of sugar and had little or no effect upon the ascorbic acid content.

Dale Talbert, a citrus grower from the Indian River section of Florida, and Howard Thullberry, a grower and assistant general manager of the Superior Fertilizer Company, testified on the necessity for use of chemicals in successful citrus production.

Dr. A. F. Camp, vice-director of the Florida Agricultural Experiment Stations in charge of the Citrus Experiment Station at Lake Alfred, outlined the problems and needs of citrus growers as related to chemicals. Concerning nutritional sprays, he said that zinc, copper, manganese and boron are necessary and normal elements which are to be found in citrus fruits. When there is a deficiency of these elements, it becomes necessary to add them either to the soil or directly to the

plant by spraying. There is little or no residue remaining from their external application because they are easily removed by rain and weather in general. Their addition to the soil causes no residue problem. Concerning physiological sprays, he said that when arsenicals are used to reduce the acidity content of citrus, the result is a more palatable fruit. Arsenical residues are negligible because the spray is applied when the fruit is young and so is nearly all weathered away by the time of harvest. As to arsenic residue caused by absorption into the fruit, Dr. Camp introduced an exhibit showing a range from 0.023 ppm to 0.094 ppm in the juices.

Dr. W. L. Thompson of the Florida Citrus Fruit Experiment Station gave a detailed and fully outlined statement of the citrus insects which require continuous control in Florida citrus groves. These insects, in contrast to those which infest such fruits as pears and apples, are active almost the year around because of the climate of the citrus belt and the evergreen qualities of the citrus plants. Changing temperatures obviate the continuous use of any one insecticide and so a variety of chemicals must be available to the grower. Dr. Thompson listed the following insects as being a continuous problem to citrus growers: Purple scale, Florida scale, white flies, and mealybugs. Oil emulsions have been used for controlling these insects but are being replaced by parathion. The oil sprays can cause considerable fruit and plant injury and are not as toxic to insects as parathion. They can also cause a lowering of the soluble solids of the fruit, retard coloring and are not compatible with some of the other chemicals which must be used. On the other hand, parathion does not cause fruit or plant injury, does not retard coloring, does not affect the solids, and is compatible with other chemicals.

Other insects listed by Dr. Thompson as being a continuous problem to citrus growers were the citrus rust mite and purple mites. Sulfur is the most satisfactory rust mite control; it is easily oxidized and washed off by rains and it is compatible with most other chemicals. For control of the purple mite, there is no one insecticide which can be used throughout the year. DN is one of the most satisfactory insecticides used but injures young foliage and cannot be used during high temperatures. Oil sprays can be used in the spring; selocide can be used nearly all year and when combined with sulfur gives good control of rust mites as well as purple mites; neotran is a good purple mite control but is too expensive.

Dr. James T. Griffiths, associate entomologist at the Citrus Experiment Station at Lake Alfred, discussed citrus insects which are only an occasional problem. Among them were grasshoppers, plant bugs, stink bugs,

ants and aphids. He listed chlordane, toxaphene, lindane and parathion for control of the first four named and nicotine sulfate, TEPP, parathion and lindane for control of aphids. He said that tests show that lindane, parathion, toxaphene and chlordane when applied in excessive amounts did not cause off-flavor in citrus juices.

Dr. R. F. Suit, plant pathologist at the University of Florida Citrus Experiment Station, Lake Alfred, said that the two most important citrus diseases are scab and melanose. Copper fungicides are necessary for control of scab and tests show that their proper application will give as high as 90 percent scab-free fruit. Liquid lime-sulfur, dry lime-sulfur and wettable sulfur are not as effective. The copper fungicides will also give over 80 percent control of melanose but the sulfur sprays are relatively ineffective. Dr. Suit introduced an exhibit which showed copper residues of 0.010 to 0.019 ppm after initial deposits of 4.19 to 5.70 micrograms of copper per square centimeter of leaf surface. These determinations were made before the fruit was washed or subjected to packinghouse procedures.

Other citrus diseases mentioned by the witness were algal spot, anthracnose, felt fungus, Black rot, thread blight, sooty blotch and flyspeck. All of them can be controlled by the same measures taken to control scab and melanose.

Charles R. Stearns, Jr., associate chemist of insecticides at the Citrus Experiment Station at Lake Alfred, presented a statement dealing with available data on parathion residues on citrus. The method of analysis used was that developed by Averell-Norris. Parathion residue on peels varied from 1.31 ppm to 2.77 ppm while residue in the juice ranged from 0.02 to 0.03 or as in most cases none at all. These analyses were made upon fruit which had been sprayed with more than 0.3 of a pound of parathion per 100 gallons. Tests show that the time of application is of considerable importance and if made prior to the time the fruit reaches $\frac{1}{2}$ inch in diameter, very little, if any, parathion will be absorbed into the peel. Following that time, amounts will be absorbed which appear to be similar regardless of the time of application. Under normal conditions where only one parathion spray would be used per year, parathion residues will be very low. The parathion residue testimony of this witness was very full and complete and the most comprehensive given to date.

Alvin H. Rouse, associate chemist of the Florida Agricultural Citrus Experiment station, testified on the removal of spray and dust residues from citrus fruit by packinghouse washing processes. This process includes soaking, brushing and rinsing and tests show that it will remove as much as 90 percent of copper, 92.7 percent of

sulfur, 98.4 percent of DN and 98 percent of the arsenic residues from the surface of the fruit. Tests for copper residue on fruit processed through a packinghouse gave results varying from 0.26 ppm to 0.0; sulfur residue on unwashed fruit ranged from 13.47 to 0.72 ppm while after being washed the residue varied from 0.98 to 0.21 ppm. DN residue on unwashed fruit ranged from 0.345 to 0.011 while DN on washed fruit varied from 0.028 ppm to 0.0. Residual zinc on unwashed fruit ranged from 2.021 to 1.310 ppm while on washed fruit it ranged from 0.663 to 0.073 ppm. Residual arsenic on unwashed fruit was 0.513 ppm and on the same fruit after washing 0.010 ppm.

The first witness from California was Dr. Sidney Hoos, associate professor of agricultural economics at the University of California, who gave a statement on the economic importance of the fresh fruit and vegetable industries in California.

J. R. LaFollette, entomologist with the California Fruit Growers Exchange, said that because of the variations in climate and citrus varieties grown in the California and Arizona areas covered by the Exchange, there is a diversity of citrus pests and control methods. The diversity in pests has increased from 10 major ones in 1933 to over 30 at the present time.

The most damaging of these pests is the scale insect. An expensive and not always effective method of scale control has been fumigation with cyanide gas, a method which in recent years has been partially replaced by oil sprays. Other materials used for scale control are oil spray plus rotenone, DDT-kerosene spray, sulfur dusts and parathion. Mr. LaFollette said there are five species of mites which are a problem and of them, the red mite is the most important. It can be controlled with oil sprays, DN or neotran and in some places by sulfur dusts. The Exchange does not recommend selocide for control of the red mite because of 1943 FDA instructions to the contrary.

The witness also said that thrips can be controlled with either contact or bait sprays using sulfur and DDT dusts, tartar emetic, sabadilla plus sugar and nicotine sulfate plus sugar. Aphids are controlled with TEPP, rotenone or nicotine dusts, while cryolite is the cheapest and best control of orange worms. Minor citrus pests are the potato leafhopper, fruit tree leafroller, rose beetle, katydids, grasshoppers, ants and European brown snail. The principal citrus disease is brown rot, the best control of which is bordeaux spray. Nutritional sprays of copper, zinc, manganese and 2-4-D are often necessary and quite frequently applied as foliage sprays to the citrus.

Dr. A. M. Boyce, chairman of the division of entomology of the Los Angeles and Riverside campuses of

the University of California, discussed the residue problems and contributed residue data at the time of harvest. It was his opinion that no residue problem exists for oil sprays, HCN, sulfur, rotenone and chlordane as used on citrus fruits. DDT is the most widely used control of citrus thrips; measurable amounts of DDT up to 6 ppm have been found in orange peel as a result of penetration. Surface residues are to a large extent removed or degraded by the alkali wash treatment to which practically all commercially packed fruit is subjected. Parathion surface residue is rapidly dissipated but residue in the peel and oil of the fruit remains throughout the life of the fruit. Concerning the dissipation rate, tests show parathion residue of 0.85 ppm one-half hour after application to be reduced to 0.53 ppm in 6 hours, 0.16 ppm in 2 days and 0.01 ppm in 14 days. Neotran residue 15 days after application is less than 1.5 ppm and is not thought to be a health hazard. The highest residue of any of the dinitro compounds was 2 ppm and after two weeks the residues ranged from 0.54 to 0.18 ppm. EPN residue 30 days after application was 2 to 3 ppm in the peel and none in the pulp. Antimony residues of 6.5 ppm at application were reduced to 1.12 ppm two months later. Dr. Boyce introduced the first ferbam residue data given at the hearings when he said that it was 5 to 16 ppm 45 days after application. Cryolite residue rarely exceeds 5 ppm at application and it is rapidly reduced by weathering with the result that it is 0.5 to 2.5 ppm at time of harvest and would probably be washed away during processing.

Dr. Boyce had no residue data on aramite, R 242 and dieldrin. He thought that no residue problem exists for nicotine after the canning house washing techniques are used. A new systemic insecticide called octamethyl pyrophosphoramide is being tested but is not thought to constitute a residue problem because its toxicity to insects is gone after 30 days.

Willard E. Baier, manager of the research department of the California Fruit Growers Exchange, spoke on insecticide residues on citrus fruits at the packinghouse. He said that washing will not remove all surface residues of antimony from rough fruit. Tests disclosed that after washing, antimony residue ranged from a trace to 1.7 ppm on normal fruit and to 3.4 on abnormally rough fruit following heavier than normal applications of tartar emetic.

He had no specific DDT residue data but said that animals fed citrus rinds which had been sprayed with DDT displayed no pharmacological or toxicological symptoms.

Concerning fluorine residues, it was Mr. Baier's opinion that customary packinghouse washing removes most residues. Surface residue on un-

washed fruit averaged 4.9 ppm and 0.6 ppm after washing. Residue on the whole fruit before washing was 6.2 and was reduced to 1.7 ppm after washing.

Extensive parathion residue tests disclosed that penetration of the parathion into the edible portion of the fruit never exceeded a trace and usually could not be detected at all. These tests showed that substantially all the parathion residue is to be found in the fruit oil of the peel. Analyses resulting in 0.88 ppm of parathion based upon the total weight of fruits have also shown that the concentration in the extracted oil was as high as 70 ppm based upon the weight of the oil.

Mr. Baier's testimony ended the seventh week of the hearings. In that time the record has grown to a total of 3,858 pages and is accompanied by 879 exhibits. Testimony by representatives of North Carolina, Michigan, South Carolina, and West Virginia is scheduled for the week of March 20.

PROCUREMENT

How To Sell to the Army

How To Sell to the United States Army, which is designed to assist businessmen who wish to sell the Army their products, has been issued. The pamphlet explains how both large and small firms may enter the Army procurement field and gives continuing assistance to businessman who have dealt with the Army in the past. Copies are available on request to the Procurement Information Center, Department of the Army, Room 3D745, The Pentagon, Washington 25, D. C.

Invitations for Bids

① Quartermaster Purchasing Office—111 East 16th Street, New York 3, N. Y.; 1519 West Pershing Road, Chicago 9, Ill.; Oakland Army Base, Oakland 14, Calif.

Veterans Administration—Procurement Division, Veterans Administration, Wash. 25, D. C.

The Walsh-Healey Public Contracts Act will apply to all operations performed after the date of notice of award if the total value of a contract is \$10,000 or over.

The Veterans Administration has invited sealed bids to furnish the following:

MUSHROOMS (pieces and stems)—5,000 dozen cans, 807 x 510, f.o.b. destination. Bids due under Invitation No. 295-S by April 5.

SALMON (Sockeye or Blueback)—26,000 dozen No. 1 cans, f.o.b. destination. Bids due under Invitation No. 297-S by April 6.

PINEAPPLE JUICE—7,000 dozen No. 10 cans, f.o.b. destination. Bids due under Invitation No. 212-S by April 11.

PICKLES (whole cucumber, dill)—5,400 one-gallon cans, f.o.b. destination. Bids due under Invitation No. 218-S by April 12.

STATISTICS

1949 Pack of Canned Carrots

The 1949 pack of canned carrots is reported by the Association's Division of Statistics at 1,663,591 actual cases, as compared with the 1948 pack of 2,792,813 actual cases. The pack by states is shown in the following table:

1949 Pack of Carrots by States

States	1948 (actual cases)	1949 (actual cases)
New York.....	591,919	274,309
Maryland.....	80,565	58,630
Michigan.....	132,210	110,628
Wisconsin.....	801,193	451,345
Utah.....	51,666	30,361
Oregon.....	233,574	283,110
Washington.....	31,746	94,614
Other States.....	653,117	360,591
U. S. Total.....	2,584,990	1,663,591

Canned Fruit and Vegetable Stocks and Shipments

Reports on canners' stocks and shipments of canned peas, sweet corn, asparagus, carrots, and red pitted cherries have been compiled by the Association's Division of Statistics, and detailed reports on these canned foods have been mailed to all canners packing these items.

Canned Pea Stocks and Shipments

	1948-49 (actual cases)	1949-50 (actual cases)
Carryover, June 1.....	7,809,938	4,985,141
Pack.....	24,446,054	24,944,874
Total supply.....	32,255,992	29,930,015
Stocks, March 1.....	10,412,675	7,296,550
Shipments during Feb....	2,177,325	2,577,431
Shipments, June 1 to Mar. 1.....	21,843,107	22,633,465

Canned Corn Stocks and Shipments

	1948-49 (actual cases)	1949-50 (actual cases)
Carryover, Aug. 1.....	194,469	4,112,712
Pack.....	34,410,040	33,138,318
Total supply.....	34,604,509	37,251,030
Stocks, March 1.....	12,609,520	18,316,235
Shipments during Feb....	2,618,503	3,086,134
Shipments, Aug. 1 to March 1.....	21,994,989	18,934,705

Canned Asparagus Stocks and Shipments

	1948-49 (actual cases)	1949-50 (actual cases)
Carryover, March 1.....	308,109	157,403
Pack.....	3,698,035	4,489,800
Total supply.....	4,006,144	4,647,203
Stocks, March 1.....	157,403	308,898
Shipments, March 1 to March 1.....	3,848,741	4,338,443

Canned Carrot Stocks and Shipments

	1948-49 (actual cases)	1949-50 (actual cases)
Carryover, July 1.....	67,404	718,573
Pack.....	2,792,813	1,663,591
Total supply.....	2,860,217	2,382,164
Stocks, March 1.....	1,110,897	1,055,258
Shipments, July 1 to Mar. 1.	1,749,320	1,326,906

RSP Cherry Stocks and Shipments

	1948-49 (actual cases)	1949-50 (actual cases)
Carryover, July 1.....	3,552,210	3,445,323
Pack.....	3,552,210	3,445,323
Stocks, March 1.....	280,519	699,189
Shipments during Feb....	168,732	188,062
Shipments, July 1 to March 1.....	3,271,691	2,746,134

Baby Food Pack, 1934-49, and Population Growth, 1934-55

The Department of Commerce has revised its estimates of the pack of canned baby food from 1934 through 1949 to conform with pack figures supplied by baby food canners. The revised pack report is published in the February issue of *Canned Fruits and Vegetables* and supersedes estimated figures published by the Commerce Department in June, 1946, and May, 1947.

Baby Food Production, 1934-49, and Population under Two Years, 1934-55

Years	Population under Two (millions)	Production of Baby Food ¹ (1,000 dozens)
1934.....	4.3	3,740
1935.....	4.3	5,802
1936.....	4.4	9,174
1937.....	4.5	14,464
1938.....	4.6	16,325
1939.....	4.7	17,727
1940.....	4.7	22,492
1941.....	5.0	29,151
1942.....	5.2	44,238
1943.....	5.8	56,802
1944.....	6.0	77,492
1945.....	5.8	104,097
1946.....	5.7	120,193
1947.....	6.7	80,000
1948.....	7.4	126,698
1949.....	8.8	122,095
1950.....	9.3
1951.....	9.9
1952.....	10.5
1953.....	11.2
1954.....	11.9
1955.....	12.6

¹ Revised: Based on reported data. Series previously in May, 1947, issue *Canned Fruits and Vegetables Industry Report* and June, 1946, issue of *Domestic Commerce* largely estimated for earlier years. ² Final annual report figure. ³ Census currently estimates this year (1949) at 7.1 millions.

Sources of data: Population—Published and unpublished estimates of Bureau of the Census, U. S. Department of Commerce; Production—National Canners Association.

Canned Baby Food Pack

The pack of canned baby food for the calendar year 1949 totaled 122,094,582 dozens, as compared with the 126,698,200 dozens packed in 1948, according to the Association's Division of Statistics.

The 1949 annual report is a summary of reports from canners pack-

ing baby food. The report may vary slightly from a total of the monthly packs.

In addition to the 122,094,582 dozens reported, there was a small amount of orange juice for babies canned in 202 x 214 tin size.

1949 Baby Food Pack

(January 1, 1949, to December 31, 1949)

Strained Baby Food

Product	Tin Pack (202 x 214) (dozens)	Glass Pack (4 1/2 oz.- 5 oz.) (dozens)	Total Tin & Glass Pack (dozens)
Vegetables.....	10,516,680	12,750,112	23,266,792
Fruits.....	18,373,578	20,335,755	38,709,333
Meat products.....	13,301,795	11,788,216	24,990,010
Custards and Puddings....	3,331,680	4,065,132	7,396,812
Total.....	45,223,742	48,930,214	94,162,956

Chopped or Junior Foods

Product	Tin Pack (202 x 214) (211 x 210) (dozens)	Glass Pack (4 1/2 oz.- 5 oz.) (6 oz.) (dozens)	Total Tin & Glass Pack (dozens)
Vegetables....	1,834,583	2,919,844	4,754,429
Fruits.....	4,142,811	6,785,759	10,928,570
Meat products.	5,097,064	6,025,776	11,122,840
Custards and Puddings....	401,433	724,354	1,125,787
Total.....	11,475,893	16,455,733	27,931,626

Total strained and chopped. 56,699,635 65,394,947 122,094,582

Comparison of Pack by Container

	Strained (dozens)	Chopped (dozens)
1948 Tin.....	45,227,213	9,620,043
1949 Tin.....	45,223,742	11,475,893
1948 Glass.....	55,983,556	15,857,388
1949 Glass.....	48,939,214	16,455,733

Poultry Canned in 1949

The quantity of poultry canned or used in canning in 1949 was considerably below the quantity used in 1948 but still above the quantity used in 1947, according to a report by the Bureau of Agricultural Economics, USDA.

Poultry Canned in U. S., 1947-49 *

	1947 (In thousands of pounds)	1948	1949
January.....	9,329	10,984	9,665
February.....	7,041	11,285	9,564
March.....	6,482	12,765	10,342
April.....	7,409	12,477	9,299
May.....	5,876	12,609	11,240
June.....	7,021	12,288	14,425
July.....	5,441	12,490	10,299
August.....	5,788	11,502	11,606
September.....	5,763	10,627	8,333
October.....	9,386	14,443	10,367
November.....	8,723	12,546	11,586
December.....	9,323	11,977	11,225
U. S. total.....	87,552	146,993	128,231

* In all plants inspected and others.

PERSONNEL

Canners League of California

The Canners League of California this week elected the following officers for 1950:

President—Dale G. Hollenbeck, Thornton Canning Co., Thornton; vice presidents—R. G. Lucks, California Packing Corp., San Francisco (re-elected), L. J. Taylor, Libby, McNeill & Libby, San Francisco (re-elected), and W. S. Everts, San Francisco (re-elected); executive vice president—M. A. Clevenger, San Francisco (re-elected); secretary—Miss Sylvia Kempton, San Francisco (re-elected); and treasurer—R. J. Marsh, San Francisco (re-elected).

Charles Cosby To Retire

George R. Langlois, president of the Label Manufacturers National Association, Washington, D. C., has announced that Oscar Whitehouse will join the organization as assistant secretary on April 1.

Mr. Langlois also announced that Charles R. Cosby, who has served for 22 years as executive secretary of the association and its affiliate, Color Lithographers Association of San Francisco, will retire at the end of this year and return to San Francisco, where he formerly practiced law, at which time Mr. Whitehouse will assume the position of executive secretary.

Mr. Whitehouse has been secretary of the Union Employers Section of Printing Industry of America, Inc., for the past four and a half years. He will be formally introduced to the members of the Label Manufacturers National Association at their annual spring conference at Williamsburg, Va., on June 5, 6 and 7.

Miss Fitzgerald Wins Art Honor

Top honors in a community art exhibit in Washington, D. C., have been won by Alice Fitzgerald, daughter of J. E. Fitzgerald, former Director of the Information Division and Assistant Secretary of N.C.A. Miss Fitzgerald drew the art that formed covers for three recently-issued N.C.A. publications—the *Annual Report of the Secretary*, the *Annual Report of the Research Laboratories*, and the *Convention Room Directory*.

Taylor at California

(Concluded from page 131)

for ourselves any right or privilege we would deny to another, nor tolerate on the part of others this dangerous kind of self-seeking.

"Secondly, that we must defend the fullest measure of personal freedom within these limits, but we must make it clear that freedom carries with it responsibility and that rights entail obligations, and we must insist that a failure to assume the responsibility inseparable from freedom or to meet the obligations implicit in rights can result only in the loss of this freedom and these rights in keeping with such failure.

"I believe that these are fundamental natural laws as inherent in human society as the law of gravitation is inherent to the physical universe, and that a failure to observe them will as surely result in social and economic chaos as a failure in the law of gravitation would result in physical chaos. We must restore respect for these fundamental laws of decency and morality, for freedom and responsibility and the golden rule."

Grades for Canned Field Peas And Canned Black Eye Peas

United States standards for grades of canned field peas and canned black eye peas have been issued by the Production and Marketing Administration, USDA. The standards were published in the *Federal Register* of March 18.

SURPLUS FOODS

Surplus Foods for Sale by CCC

Commodities acquired by the Commodity Credit Corporation under price support programs and Mexican canned meat acquired by CCC under other programs will be offered for sale to domestic buyers and for export, it is announced by the CCC.

Public notice will be issued monthly of the quantities and price of such commodities available for sale. Announcements containing terms and conditions of sale will be furnished upon request to the Production and Marketing Administration. The new policy was announced in the *Federal Register* of March 22.

CONGRESS

Social Security

The Senate Committee on Finance on March 23 concluded public hearings on H. R. 6000, the Administration-sponsored, House-passed bill to extend and improve the Federal old-age and survivors insurance system and to amend the public assistance and child welfare provisions of the Social Security Act (see INFORMATION LETTER of October 29, 1949, page 326). The Senate hearings began in January.

TABLE OF CONTENTS

	PAGE		PAGE
Taxes		Procurement	
Repeal of New York City tax voted	131	How to sell to the Army	134
Meetings		Invitations for bids	134
Interdependence of all men cited by President Taylor	131	Statistics	
Freight Damage		1949 pack of canned carrots	135
Railroads employ specialist to reduce freight damage	131	Canned fruit and vegetable stocks and shipments	135
Congress		Baby food pack, 1934-49, and population growth, 1934-55	135
House group recommends increase in USDA funds	131	Canned baby food pack	135
Social security	136	Poultry canned in 1949	135
Association Activities		Personnel	
1950 Canners Directory	131	Canners League of California	136
Insecticides		Charles Cosby to retire	136
Food and Drug pesticide tolerance hearings	132	Miss Fitzgerald wins art honor	136
		Standards	
		Grades for canned field peas and canned black eye peas	136
		Surplus Foods	
		Surplus foods for sale by CCC	136